

Welcome to the Army Worldwide Food Service Workshop

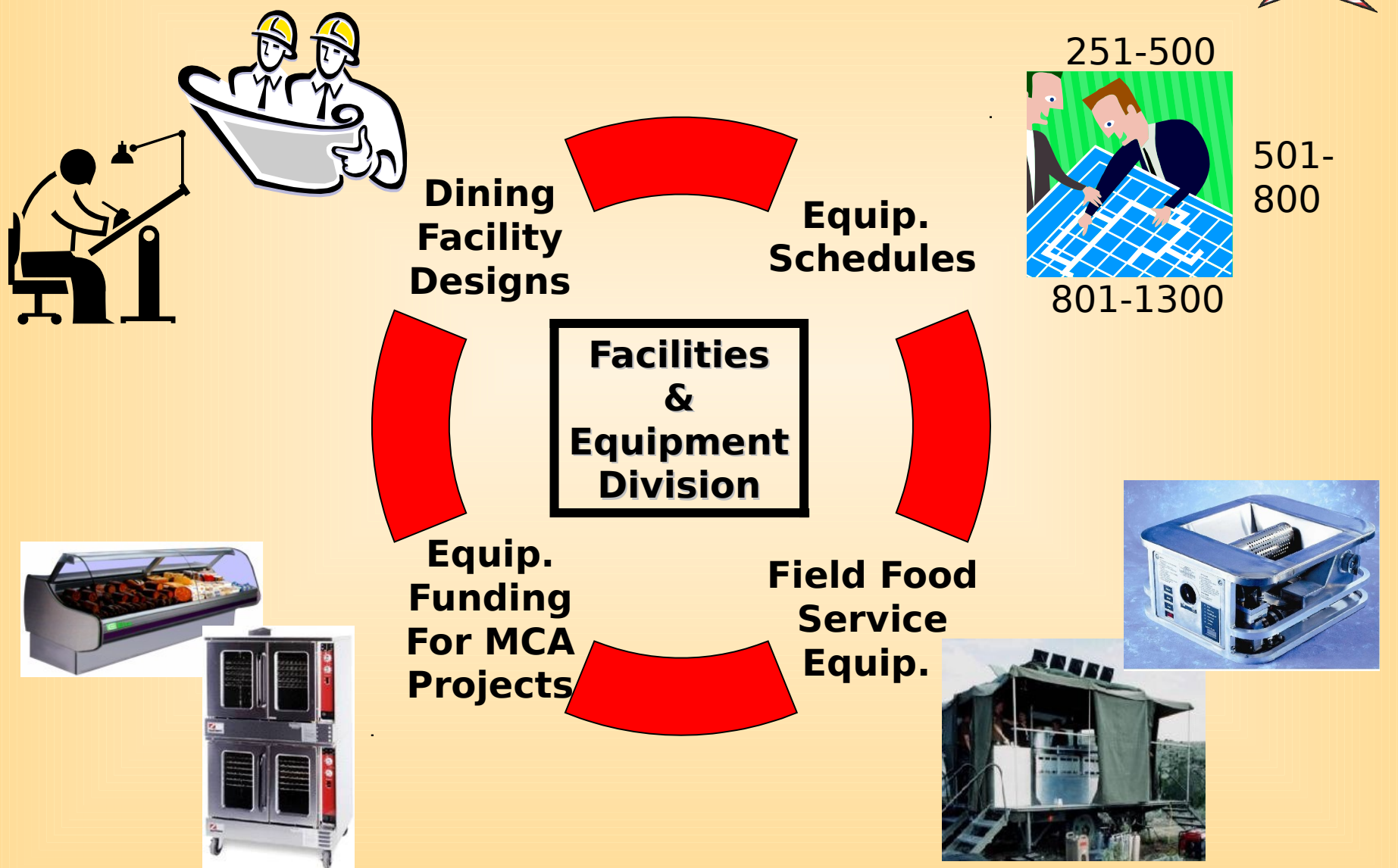


New Look For Dining Facilities
Presented by: Mr. Goldie Bailey

**Army Center of Excellence, Subsistence
Facilities & Equipment Division**



MISSION





Topics

- **What's New in Dining Facilities**
- **MCA Projects**
- **Food Service Equipment (FSE) Replacement Program**
- **FSE Maintenance**
- **Food Service Management Plan**
- **Prime Vendor (FSE)**
- **Quality Deficiency Report**



What's New

➤ **Pizza cooking station**

- Consists of:
 - Pizza cooking oven
 - Pizza warming / serving station
 - Two hold hot wells





What's New

- **Induction cooking station**
 - Exhibition!!
 - Stir-Fry / Vegetable cooking with the appropriate cooking pans.





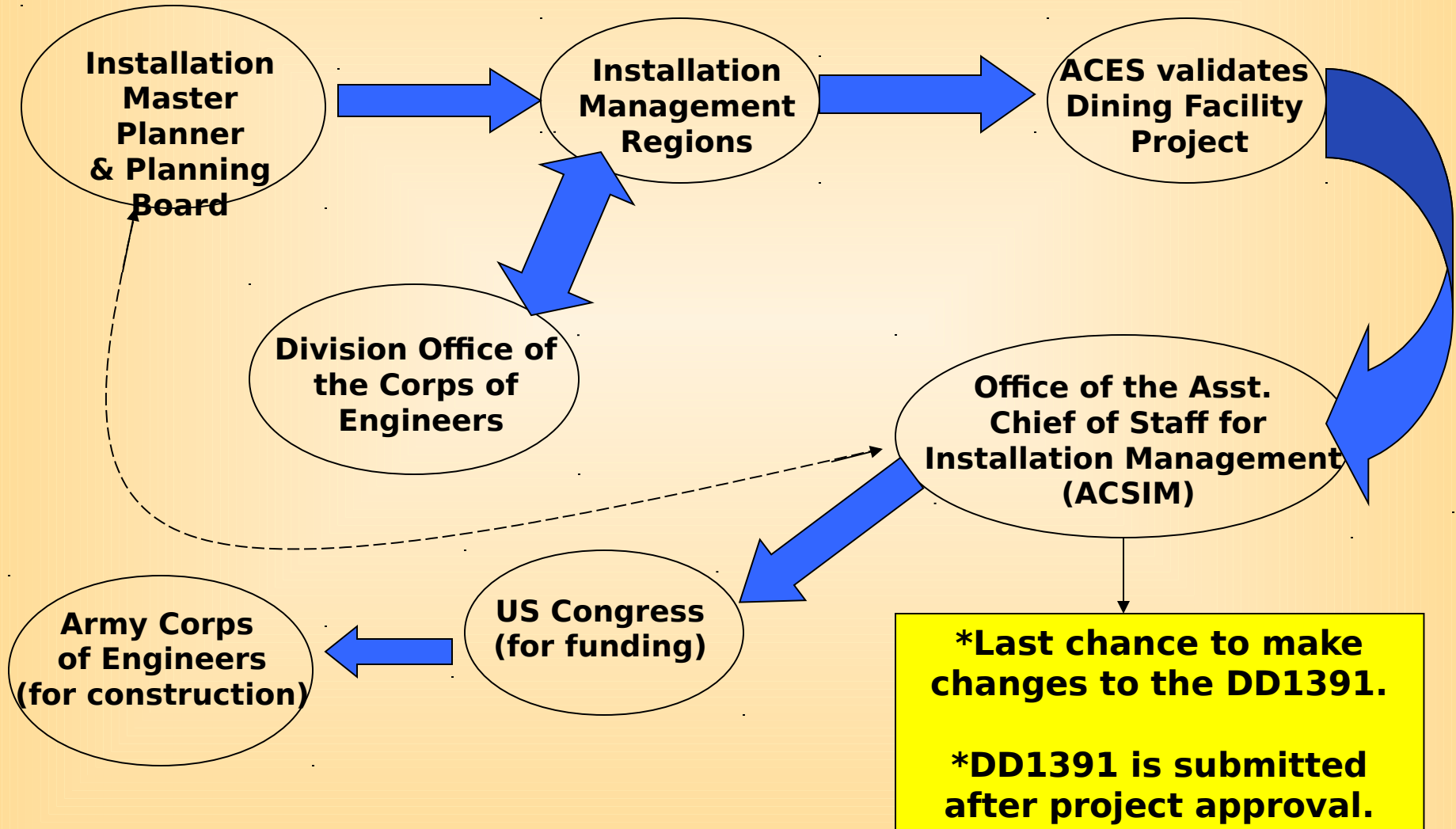
What's New

- **Meal Replacement Program**
 - Converting the carry-out area to support the meal replacement program
 - Provide hot and cold/frozen meals to go!!



MCA Project Process

START





MCA Projects Under Construction



Installation	Size	Funding needed for Equip &/or Décor
Schofield Barracks	801-1300	Equip & Décor
Ft Carson	801-1300	Decor
Korea (Humphreys)	501-800	Equip & Décor
Ft Bragg (Sep.)	501-800	Equip & Décor
Ft Bragg (CAB)	150-250	Equip & Décor
Ft Hood	501-800	Equip & Décor
Redstone Arsenal	501-800	Décor
Germany	Non-standard	Equip & Décor



MCA Projects Under Design



Installation	Size	% of Design
Ft Bragg	501-800	60%
Ft Detrick	150-250	100%
Ft Campbell	251-500	50%
Ft Hood	501-800	95%
Camp Mackall	500 Non-standard	95%
Ft Jackson	1300 BCT	100%
Schofield Bks (Quad C)	500 Non-standard	100%
Ft Meade	501-800	RFP
Ft Riley	501-800	RFP
Korea	501-800	Concept



Food Service Equipment Replacement Program

- The DA Form 3988 should be developed in AFMIS to establish the budget to replace food service equipment.
 - System will interface with DSS.
 - Procedures:
 - Dining facility
 - Program Manager
 - IMA Region
 - IMA Headquarters





Equipment Maintenance Makes Dollars & Sense



Scheduled cleaning and preventative maintenance on critical kitchen equipment will minimize utility consumption, prolong equipment life expectancy, and give optimum performance.



Food Service Management Plan (FSMP)

- ➔ To maintain an accurate FSMP, the FPM and Master Planner should establish and maintain close continued coordination.
- ➔ Installation provide an accurate FSMP every year from date of submission of last FSMP.
- ➔ FSMP will be used to determine dining facility categories for the Phillip A. Connelly Program.
- ➔ The FSMP should contain as a minimum:
 - Most current & legible blueprints of installation site plans.
 - DA Form 4945
 - Any correspondence regarding the FSMP



Food Service Management Plan (FSMP)



- ➔ Provides information and guidance regarding...
 - Construction
 - Modernization
 - Improvement planning
 - Need in the event of full mobilization

- ➔ All dining facilities must be listed, including...
 - Temporary buildings used by USAR, ARNG and mobilizing units.
 - Those constructed or modernized wholly or partially w/host nation funds.



Food Service Equipment Prime Vendor Regions as of 6/28/01



Region 1- Lankford-Sysco - 800-927-6410
Region 2- Dietary Equipment Company - 800-755-4777
Region 3- Gill Marketing - 800-777-1418
Region 4- The Source - 800-497-2144



Quality Deficiency Report (Standard Form 368)



**GET DISPOSITION INSTRUCTION FOR CREDIT
REPLACEMENT OR REPAIR OF DEFECTIVE EQUIPMENT
HELP STOP REPEAT SHIPMENTS OF DEFECTIVE
EQUIPMENT
IMPROVE THE PERFORMANCE AND MAINTENANCE OF
EQUIPMENT
POINTS OF CONTACT FOR QDR SUBMISSION CAN BE
FOUND ON THE ACES WEBSITE UNDER THE FED TAB.**



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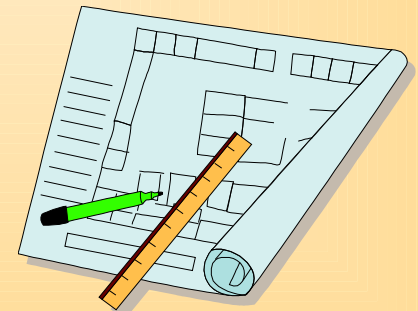
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QUESTIONS ?